

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
<b>FOREIGN PLANT REVIEW FORM</b>		03/18/02	Est. 2 Higelsberger GmbH & Company		Schwertberg
					COUNTRY Austria
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. P. Stangl & Dr. W. Roitner, Deputy CVO		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring O
Sanitizers	05 M	Effective maintenance program		33 U	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment O
Pest --no evidence	07 A	Operational sanitation		35 U	Processing records O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 A	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 U	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 M	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification A
Over-product ceilings	17 U	Returned and rework product		45 A	Inspector verification U
Over-product equipment	18 U	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 M	Residue program compliance		46 A	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items U
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP U
Personal hygiene practices	26 M	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

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			COUNTRY
			Austria
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Faiz R. Choudry	Dr.P.Stangl & Dr.W.Roitner, Deputy CVO	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

05. The sanitizing facility for knives in slaughter room was designed in such a way that it was not possible to sanitize knife completely and effectively. Corrected immediately. *Repeat deficiency from last audit.*
- 17.a) Dripping condensate, from overhead refrigeration units, ceilings, pipes, and ducts that was not cleaned/sanitized daily, was falling onto offal and hog carcasses in the coolers. Neither establishment nor GOA inspection officials took corrective action. *Repeat deficiency from last audit.*
- b) Flaking paint and numerous dirt spots were observed on the ceilings above the moving rail in the slaughter room. *Repeat deficiency from last audit.*
18. Overhead refrigeration units, ducts, and ceilings in all coolers were observed with accumulations of dust, dirt, and black discoloration, and mold. *Repeat deficiency from last audit.*
19. Dried pieces of fat and blood from previous day's operation were observed on containers for edible product in the slaughter rooms. Establishment officials took corrective action immediately..
26. Employees were not observing good hygienic work habits to prevent direct product contamination such as: employees were observed not covering mesh gloves with rubber gloves to prevent cross contamination at the viscera and offal separation stations in the slaughter room. Neither establishment nor GOA inspection officials took corrective action.
28. a) Beef carcasses were contacting employees' work platforms in the slaughter. b) Automatic offal hooks were observed with fat and blood after washing/sanitizing in the slaughter room. c) Dirty water was falling from carcass splitting saw onto hog carcass during carcass splitting in the slaughter room. Neither establishment nor GOA inspection officials took corrective action.
33. Establishment officials did not have effective maintenance program that prevents and corrects defects on a timely basis.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment. b) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective and preventive measures taken were not documented by the GOA inspection officials.
41. Hog viscera was not synchronized and identity was not maintained with rest of the carcass and offal during postmortem inspection such as viscera from four carcasses were pooled together and then presented for postmortem inspection. This is a violation of Council Directive 64/433
- 43.a) Containers for edible and inedible product were not identified to prevent cross contamination/cross utilization in the boning.
- b) Inedible product was not denatured/decharacterized or under security before shipping for rendering.
73. The ongoing verification activities of the HACCP program were not performed by the GOA inspection officials
77. Inspection devices (brands) were not kept under inspectional control such as brands were left in a locked inspection office and one key was given to establishment officials. Inspection officiale indicated that it would be rectified immediately.
80. Because of gross product contamination, and lack of compliance of daily pre-operational and operational sanitation programs and procedures, inadequate inspectional controls, and noncompliance with basic regulatory requirements of HACCP program, the status of this establishment is not equivalent to that required in the U.S.programs. All the above deficiencies were discussed with Dr.Peter Stangl, Head Department 3, Veterinary Services and Dr.Werner Roitner, Deputy CVO and they agreed to remove Establishment 02 from the list of establishments eligible to export meat and meat products to the United States, effective March 18, 2002.
82. Establishment did not meet FSIS basic regulatory requirements of HACCP program.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS  <b>FOREIGN PLANT REVIEW FORM</b>		REVIEW DATE 03/19/02	ESTABLISHMENT NO. AND NAME Est. 8 Greisinger Fleisch-Wurst-und Selchwarenerzeugung GmbH		CITY Munzbach  COUNTRY Austria
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Marina Mikula and Dr. Werner Roitner		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 M	Processing schedules 61 A
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment 62 A
Pest --no evidence	07 A	Operational sanitation		35 U	Processing records 63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 O
Temperature control	10 A	Animal identification		37 O	Container closure exam 66 O
Lighting	11 M	Antemortem inspec. procedures		38 O	Interim container handling 67 O
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling 68 O
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures 69 O
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant 70 O
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection 71 A
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification 72 A
Over-product ceilings	17 U	Returned and rework product		45 N	Inspector verification 73 U
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 M	Residue program compliance		46 O	Single standard 75 A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision 76 A
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items 77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP 82 U
Personal hygiene practices	26 M	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

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NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Marina Mikula and Dr. Werner Roitner		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

11. Light was inadequate at the dropped meat recoditioning stations in the boning room. Establishment ordered correction.
17. Dripping condensate, from overhead refrigeration units, ducts, and pipes that was not cleaned/sanitized daily, was falling onto hog carcasses and edible product in the cooler and brine injection room. Neither establishment nor GOA meat inspection officials took corrective actions. *Repeat deficiency from last audit.*
18. Overhead supports in the hog carcass cooler were observed with accumulation of rust. Establishment ordered correction.
- 19.a) Dried pieces of meat, fat, and grease from previous days' operation was observed on numerous containers for edible product in the boning room and brine injection room. b) Dried fat and grease from previous days' operation was observed on numerous working knives in the boning room. Neither establishment nor GOA meat inspection officials took corrective actions.
26. An employee was not observing good hygienic work habits to prevent direct product contamination such as: washing hands with dirty hose and, was also handling edible product. Establishment officials took corrective actions immediately.
28. a) Numerous automatic conveyor rollers and conveyor belts for transporting empty edible containers and containers with product were found with dried pieces of meat, fat, blood, dirt, and water droplets above the boning tables and processed product in the boning and other processing rooms. Two containers of minced meat were found with rust and dirt particles underneath of this area. b) Raw sausages and cooked sausages were contacting the wheels of the portable smoking and cooking racks. *Repeat deficiency from last audit.* Neither establishment nor GOA inspection officials took corrective action.
33. Establishment officials did not have effective maintenance program that prevents and corrects defects on a timely basis.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment. b) The GOA inspection officials were not monitoring pre-operational sanitation to verify the adequacy and effectiveness of the sanitation SSOP program and operational sanitation deficiencies were not identified and any corrective actions/preventive measures taken were not documented.
- 43.a) Containers for edible and inedible product were not identified to prevent cross contamination/cross utilization in the boning and processing rooms. b) Inedible product was not denatured/decharacterized or under security before shipping for rendering.
- 73.a) GOA meat inspection officials were not providing inspection coverage for second shift operation. b) The ongoing verification activities of the HACCP program were not performed by the GOA inspection officials
76. Monthly supervisory audits were conducted but identified deficiencies were not followed by inspection officials.
80. Because of gross product contamination, and lack of compliance of daily pre-operational and operational sanitation programs and procedures, inadequate inspectional controls, and noncompliance with basic regulatory requirements of HACCP program, the status of this establishment is not equivalent to that required in the U.S.programs. All the above deficiencies were discussed with Dr.Marina Mikula Dr.Werner Roitner, Deputy CVO and they agreed to remove Establishment 08 from the list of establishments eligible to export meat and meat products to the United States, effective March 19, 2002.
82. Establishment did not meet FSIS basic regulatory requirements of HACCP program.